

FOOD :)
TASTE
LUNCH
Dinner

BREAKFAST

GOOD!
COFFEE
DESSERT

Menu

menu



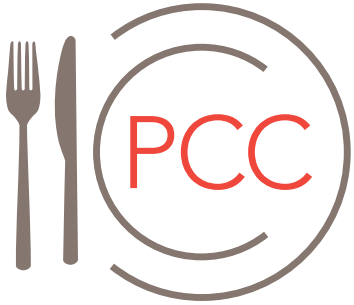
Enjoy



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be
our
quest





PREMIER CORPORATE CATERING

CHICAGO

WHERE THE CITY EATS

premiercorporatecateringchicago.com

P: 312.909.1283

We accept orders during the business hours of 8 a.m. – 4 p.m., Monday through Friday. Unless otherwise noted, there is a 20 person minimum for each order.

We will assure that every detail of your next function is handled with impeccable professionalism and service. From breakfast and luncheons to meetings and receptions we have something to please every palate and budget. Our commitment to producing the perfect meal is unsurpassed. Our track record of success makes Premier Corporate Catering Chicago's choice.

Let one of our catering planners work with you to develop catering options, contract dining services or any other corporate food service requests.

Contact one of our planners today to find out more about Premier Corporate Catering services.

We look forward to working with you on your next corporate function.

**CATERING
TO YOUR
EVERY NEED**

BREAKFAST MEETINGS
BUSINESS LUNCHEES
CORPORATE RECEPTIONS
CONTRACT DINING SERVICES

START



HERE

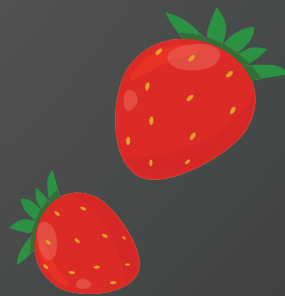
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Menu BREAKFAST



CONTINENTAL BREAKFAST/A LA CARTE

All prices are per person unless otherwise noted. Available for 20 guests or more.

SIGNATURE YOGURT PARFAIT (V) \$4.75

Vanilla yogurt with clover honey, mixed berries and granola in individual servings

SIMPLE BREAKFAST BASKET (V) \$8.00

Blueberry and banana nut muffins
Served with assorted 10 oz. juice
(Orange, apple and cranberry)

BAGEL BASKET (V) \$8.50

Assorted New York style bagels served with preserves, assorted cream cheese and peanut butter. Accompanied with a fresh fruit salad bowl

THE GOOD MORNING (V) \$8.50

Freshly baked danish, breakfast breads, New York style bagels and croissants served with whipped butter cups, preserves, peanut butter and assorted cream cheese
Served with sliced fruit platter topped with seasonal berries

HEALTHY BREAKFAST (V) \$13.00

Assorted individual yogurts, hard cooked eggs, fresh mixed berries and assorted individual cereals served with 2% milk

SLICED FRESH FRUIT TRAY (VV, G)

Melons and pineapple garnished with strawberries, red and green grapes

Small tray (serves 10 – 15)\$60.00

Large tray (serves 20 – 25)\$110.00

FRESH FRUIT SALAD BOWL (VV, G)

Bite size pieces of melons and pineapple garnished with strawberries and grapes

Small bowl (serves 10 – 15)\$60.00

Large bowl (serves 20 – 25)\$110.00

FRUIT KABOBS WITH YOGURT DIP (VV, G)

\$3.50/each

Select strawberry yogurt dip or honey yogurt dip
(Minimum 15)

WHOLE FRUIT (VV, G) \$2.00

Apples, bananas, oranges

HARD BOILED EGGS (V, G) \$1.50

Served out of the shell with salt and pepper on the side

INDIVIDUAL BOXES OF ASSORTED CEREAL WITH 2% MILK

\$4.00

INDIVIDUAL ASSORTED GREEK YOGURT (V, G)

\$3.50

BAKERY BY THE DOZEN (V)

(Price per dozen)

Assorted Croissants \$42.00

(Plain, chocolate and almond)

Assorted Danish \$30.00

Blueberry Muffins \$30.00

Lemon Poppy Seed Muffins \$30.00

Banana Muffins \$30.00

New York Style Bagels \$42.00

Cake Donuts \$30.00

(Plain or chocolate covered)

Donut Holes \$18.00

(2 dozen minimum)

MORNING COFFEE CAKE (V) \$32.00/each

(Serves 20 – 24 people)

Raspberry

Cheese

Apricot

Chocolate Chip with Cheese

Apple

BREAKFAST BREAD (V) \$28.00/each

(Serves 20 – 24 people)

Banana Bread

Cranberry Bread

Blueberry Bread

Lemon Poppy Seed Bread

Good!
Morning!

HAVE A GREAT DAY

BEGINNING

with
Breakfast

HOT BREAKFAST

All prices are per person unless otherwise noted. Available for 20 guests or more.

INDIVIDUAL BREAKFAST QUICHE (G) \$11.00

Select two

- Eggs, broccoli and cheddar cheese (V, G)
- Eggs, bacon and Swiss cheese
- Eggs, spinach, mushrooms, peppers and onions (V)
- Eggs, chorizo sausage, onions, peppers and cheddar cheese
- Eggs, tomatoes and spinach (V)

Served with Potatoes O'Brien and a sliced fruit platter topped with seasonal berries

PREMIER BREAKFAST SANDWICHES \$12.00

Select two

- Scrambled eggs, bacon and cheddar cheese on an English muffin
- Scrambled eggs, sausage patty and cheddar cheese on a toasted bagel
- Scrambled eggs, ham and Swiss cheese on a butter croissant
- Scrambled eggs, spinach and tomato on an English muffin (V)
- Scrambled eggs, onions, peppers, mushrooms and pepper jack cheese on a toasted bagel (V)

Served with Potatoes O'Brien and a fresh fruit salad

CLASSIC FRENCH TOAST \$13.00

Made with thick sliced market-fresh bread. Served with maple syrup, whipped butter, crispy bacon or sausage links, Potatoes O'Brien and a sliced fruit platter topped with seasonal berries

*Two pieces of bacon or sausage per person
Order both for an additional \$2.75/person*

SUNRISE BREAKFAST BURRITO \$13.00

Select two

- Scrambled eggs, Chorizo sausage, onions, peppers, cubed potatoes and pepper jack cheese
- Scrambled eggs, black beans, tomatoes, onions and cheddar cheese (V)
- Scrambled eggs, spinach, tomatoes, mushrooms, and Swiss cheese (V)
- Scrambled eggs, cubed ham and cheddar cheese
- Scrambled eggs, bacon, peppers and pepper jack cheese

Served with Potatoes O'Brien, fresh fruit salad, sour cream and salsa

GREAT START BUFFET (G) \$13.50

Scrambled eggs with crispy bacon or sausage links, Potatoes O'Brien, breakfast breads and a sliced fruit platter topped with seasonal berries

*Two pieces of bacon or sausage per person
Order both for an additional \$2.75/person*

FRENCH TOAST BREAD PUDDING (V)

Sprinkled with powdered sugar and topped with bourbon cream sauce

Half pan serves 10 – 12 people\$47.50

Full pan serves 20 – 24 people\$95.00

STEEL CUT OATMEAL (V) \$6.00

Served with clover honey, brown sugar, California raisins, sliced bananas and walnuts

APPLE CINNAMON

STEEL CUT OATMEAL (V) \$7.00

Served with clover honey, brown sugar, California raisins, sliced bananas and walnuts

BEVERAGES

Regular & Decaf Coffee\$29.00

Served with assorted flavored creamers and sugar
(Air pot serves 10 people)

Assorted Tea\$29.00

Served with assorted premium teas, lemon wedges and honey
(Air pot serves 10 people)

Bottled Juice – 10oz.\$2.00

Cranberry, apple and orange juice

Coke, Diet Coke and Sprite\$2.00

Bottled Water.....\$1.75

San Pellegrino Sparking Water\$3.00



CLASSIC SANDWICHES & WRAPS

All prices are per person unless otherwise noted. Available for 20 guests or more.

CLASSIC SANDWICH AND WRAP BOXES \$12.50 | CLASSIC SANDWICH AND WRAP PLATTERS \$13.50

Lunches include a freshly baked cookie and your choice of one side. Choice of four sandwiches or wraps per order.

CLASSIC TUNA SALAD

Premium tuna with celery, onions and chives served with leaf lettuce and tomato on a croissant

CLASSIC EGG SALAD (V)

Hard boiled eggs, mustard, mayo, onion and celery spread on thick sliced whole wheat bread

CHICKEN SALAD

Fresh diced chicken breast, mayo, green leaf lettuce and tomato on a croissant

HARDWOOD SMOKED HAM

Swiss cheese, green leaf lettuce, tomatoes and house mayo on a kaiser roll

OVEN ROASTED TURKEY BREAST

Swiss cheese, green leaf lettuce, tomatoes and house mayo on a pretzel flatbread

ROAST BEEF

Cheddar cheese, green leaf lettuce, tomatoes and horseradish mayo on a baguette

TWO STORY CLUB

A double stack of turkey, ham, bacon, green leaf lettuce, tomatoes and mayo on toasted white bread

ROASTED VEGETABLE WRAP (V)

Zucchini, yellow squash, peppers, mushrooms and balsamic mayo wrapped in a tomato tortilla

CALIFORNIA CLUB WRAP

Oven roasted turkey breast, romaine lettuce, bacon, tomato, Swiss cheese, avocado and Chipotle dressing wrapped in a flour tortilla

CHICKEN CAESAR WRAP

Grilled chicken, parmesan cheese, romaine lettuce, herbed croutons and Caesar dressing wrapped in a flour tortilla

VEGAN HUMMUS WRAP (VV)

Hummus spread with avocado, tomato, cucumber, sprouts, spinach and red onion wrapped in a whole wheat tortilla

BBQ CHICKEN AND BACON LETTUCE WRAP (G)

BBQ chicken, bacon, provolone cheese, roma tomatoes and ranch dressing wrapped in romaine lettuce

SPINACH AND FETA CHEESE WRAP (V)

Roasted red pepper, cream cheese, garlic, onion, baby spinach, shredded parmesan cheese and crumbled feta wrapped in a whole wheat tortilla

BUFFALO CHICKEN WRAP

Buffalo chicken, blue cheese dressing, celery and mixed greens wrapped in a whole wheat tortilla

MEDITERRANEAN WRAP (V)

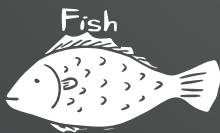
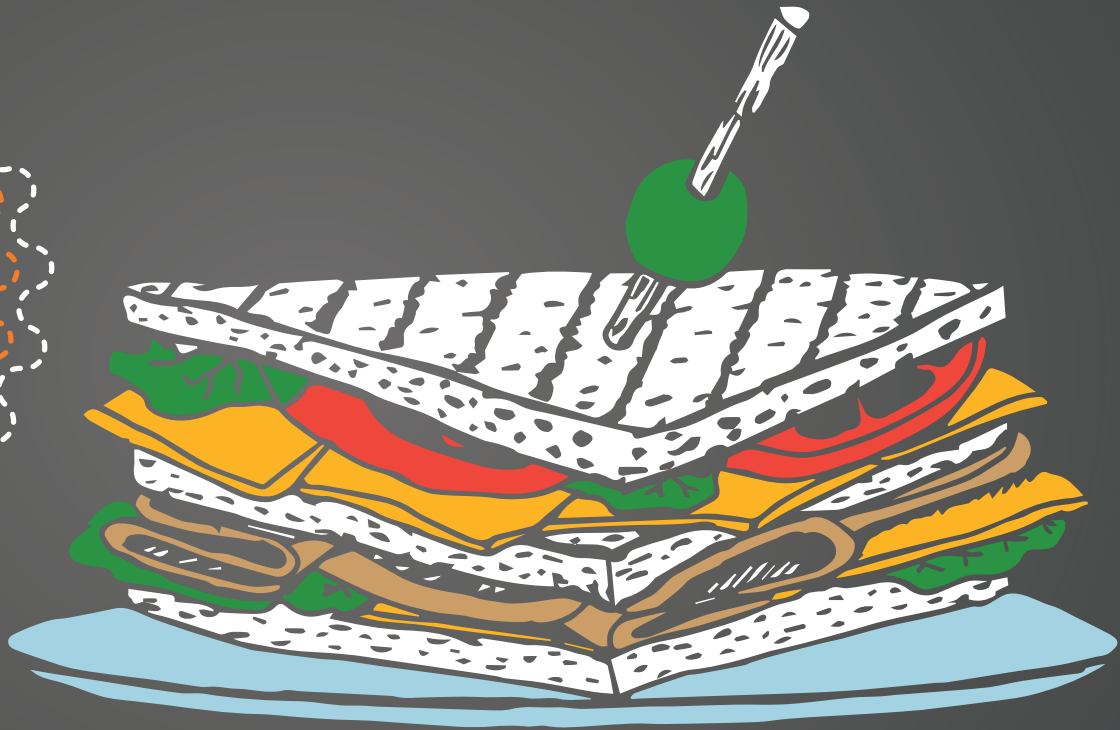
Feta cheese, red onions, roma tomatoes roasted garlic hummus, basil and grilled eggplant wrapped in a spinach tortilla

SELECT ONE ADDITIONAL SIDE:

Assorted Potato Chips | Fresh Fruit Cup | Home Style Potato Salad | Tangy Cole Slaw | Italian Pasta Salad | Grilled Vegetable Couscous | Kale & Quinoa Salad

SANDWICHES

PREMIUM
QUALITY



PREMIER SANDWICHES & WRAPS

All prices are per person unless otherwise noted. Available for 20 guests or more.

PREMIER SANDWICH AND WRAP BOXES \$14.50 | PREMIER SANDWICH AND WRAP PLATTERS \$15.50

Lunches include a freshly baked cookie and your choice of one side. Choice of four sandwiches or wraps per order.

THE REUBEN

Corned beef, Swiss cheese, sauerkraut and Russian dressing on marble rye bread

CHICKEN CAESAR SUB

Grilled chicken breast, parmesan cheese, provolone cheese, romaine lettuce and Caesar dressing on a toasted baguette

CHICKEN CIABATTA

Grilled chicken breast, provolone cheese, sun-dried tomatoes, avocado and pesto aioli on a toasted ciabatta bun

TUSCAN TOMATO CHICKEN

Grilled balsamic marinated chicken breast, roma tomatoes, basil, mozzarella cheese, red onion, baby spinach and pesto mayo on a Tuscan asiago roll

THE EDDIE

Parmesan crusted chicken breast, hardwood smoked ham, mozzarella cheese, braised red cabbage, green leaf lettuce and Sriracha mayo on a toasted ciabatta bun

TURKEY HOAGIE

Oven roasted turkey breast, smoked bacon, Napa cabbage slaw, avocado, Swiss cheese and house mayo on a whole wheat hoagie roll

LONDON CALLING

Tender roast beef, caramelized onions, arugula, Chipotle blue cheese mayo on an onion hoagie roll

GRILLED VEGGIE (V)

Portobello mushrooms, zucchini, yellow squash, green pepper, red pepper, onions, lettuce, tomato and hummus on a ciabatta bun

GREEK CHICKEN

Roasted chicken breast, hummus, feta cheese, pepperoncini, red onions, red pepper, arugula and Kalamata olive mayo on pressed French roll

LITTLE ITALY SUB

Capicola, Genoa salami, hardwood smoked ham, provolone cheese, green leaf lettuce, tomatoes, house mayo on a baguette
Served with giardiniera on the side

CAJUN CHICKEN WRAP

Grilled Cajun spiced chicken breast, roasted red peppers, pepper jack cheese, Chipotle mayo wrapped in a tomato tortilla

COBB SALAD WRAP

Herb marinated grilled chicken breast, bacon, avocado, crumbled blue cheese, tomatoes, red onion, hard boiled eggs, lettuce and ranch dressing wrapped in a spinach tortilla

ROAST BEEF WRAP

Thinly sliced roast beef, sautéed peppers, cheddar cheese, shredded iceberg lettuce, crispy fried onion strings and horseradish mayo wrapped in a flour tortilla

ASIAN CHICKEN WRAP

Hoisin marinated chicken breast, onion, Asian slaw, mayo, crispy wonton strips, cilantro and Hoisin honey mustard wrapped in a flour tortilla

SANTA FE CHICKEN WRAP

Santa Fe spiced grilled chicken breast, black beans and corn relish, pepper jack cheese, lettuce and tomato wrapped in a tomato tortilla

SELECT ONE ADDITIONAL SIDE:

Assorted Potato Chips | Fresh Fruit Cup | Home Style Potato Salad | Tangy Cole Slaw | Italian Pasta Salad | Grilled Vegetable Couscous | Kale & Quinoa Salad



For a
LIGHT
unch
Tasty Toasted

Paninis

PANINIS

All prices are per person unless otherwise noted. Available for 20 guests or more.

PANINI BOXES \$13.50 | PANINI PLATTERS \$14.50

Lunches include a freshly baked cookie and your choice of one side. Choice of four paninis per order.

VEGGIE PANINI (V)

Grilled portobello mushrooms, onions, peppers, zucchini, yellow squash and sun dried tomato tapenade served on grilled sour dough bread

FAJITA PANINI

Grilled chicken breast, peppers, onions and pepper jack cheese served on grilled ciabatta bread

ITALIAN PANINI

Genoa salami, capicola, ham, bacon, provolone cheese and Italian aioli served on grilled ciabatta bread

CHICKEN POMDORI PANINI

Grilled chicken breast, basil, spinach, oven roasted tomatoes, provolone cheese and pesto mayo served on grilled tomato focaccia bread

BALSAMIC CHICKEN PANINI

Balsamic marinated chicken breast, artichoke hearts, roasted red peppers, provolone cheese and creamy Italian dressing served on grilled sour dough bread

TURKEY MELT PANINI

Sliced oven roasted turkey breast, mozzarella cheese, roma tomatoes and pesto mayo on grilled sourdough bread

CAPRESE PANINI (V)

Mozzarella cheese, olive oil, basil and sliced roma tomatoes served on grilled tomato focaccia bread

ROAST BEEF PANINI

Thinly sliced roast beef, Swiss cheese, caramelized onions, horseradish mayo and oven roasted tomatoes served on grilled onion focaccia bread

SPICY STEAK PANINI

Thinly sliced marinated flank steak, crispy fried onion strings, Chipotle mayo and shredded pepper jack cheese served on grilled ciabatta bread

TUNA MELT PANINI

Tuna salad, spinach, and provolone cheese served on grilled sourdough bread

CHICKEN PEPPERONI PANINI

Grilled chicken breast, pepperoni, mozzarella cheese, parmesan cheese and marinara sauce served on grilled tomato focaccia bread

SUNDRIED TOMATO PESTO PANINI (V)

Fresh mozzarella cheese, tomato, tofu, pine nuts and sun-dried tomato on grilled focaccia bread

SPINACH ARTICHOKE PANINI (V)

Sun dried tomato, goat cheese, spinach and grilled artichokes on grilled ciabatta bread

SELECT ONE ADDITIONAL SIDE:

Assorted Potato Chips | Fresh Fruit Cup | Home Style Potato Salad | Tangy Cole Slaw | Italian Pasta Salad | Grilled Vegetable Couscous | Kale & Quinoa Salad

Salads MENU



SALAD BOX LUNCHES

All prices are per person unless otherwise noted. Available for 20 guests or more.

SALAD BOXES \$13.00

Lunches include crispy bread sticks and a freshly baked cookie. Choice of four salads per order.

SPICY SANTA FE WITH CHICKEN

Blackened chicken breast, cheddar cheese, avocados, black beans, roasted red peppers, roasted corn, red onions, tomatoes, fried tortilla crisps and black olives on classic lettuce mix
Served with roasted red pepper dressing

WALNUT APPLE (V, G)

Apple slices, candied walnuts, strawberries and crumbled blue cheese on mixed greens
Served with raspberry vinaigrette

GREEK SALAD (V)

Tomatoes, roasted red peppers, feta cheese, Kalamata olives, red onions and hard cooked eggs on romaine lettuce
Served with Greek dressing

CHEF SALAD

Oven roasted turkey, hardwood smoked ham, cheddar cheese, bacon, cucumbers, tomato wedges and hard cooked eggs on a classic lettuce mix
Served with ranch dressing

KALE CAESAR (V)

Herb garlic croutons, parmesan crisp on baby kale and romaine mix
Served with Caesar dressing

ITALIAN SALAD WITH CHICKEN

Fresh grilled chicken, red onion, tomatoes, red peppers, black olives, provolone cheese, parmesan cheese and artichoke hearts on romaine lettuce
Served with balsamic basil dressing

CALIFORNIA COBB SALAD

Fresh turkey breast, avocado, cherry tomatoes, red onion, bacon, blue cheese crumbles and hard boiled eggs over mixed greens
Served with balsamic basil dressing

QUINOA BOOST (VV, G)

Red quinoa, broccoli, roasted corn, peas, dried figs and pumpkin seeds on spinach
Served with lemon zest vinaigrette

MARKET FARRO (V)

Italian barley, apples, roasted beets, avocados, carrots, dried cranberries on a mix of field greens and spinach
Served with honey dijon dressing

SPINACH SALAD (V, G)

Caramelized walnuts, strawberries, grapes and feta cheese on spinach
Served with lemon zest vinaigrette

MADISON AVENUE

White wine and herbed roasted chicken breast, northern white beans, Yukon gold potatoes, asparagus, roasted red peppers, shaved parmesan cheese and sunflower seeds on mixed greens
Served with whole grain mustard vinaigrette

NAPA VALLEY (VV, G)

Red grapes, cucumbers, chickpeas, avocados, feta cheese, toasted pistachios served on Napa cabbage and mixed greens
Served with herb balsamic vinaigrette

MANDARIN CHICKEN SALAD

Grilled chicken served over Mandarin orange segments, red peppers, carrots, snow peas, scallions, cucumbers and a side of crispy lo mein noodles on mixed greens
Served with toasted sesame vinaigrette

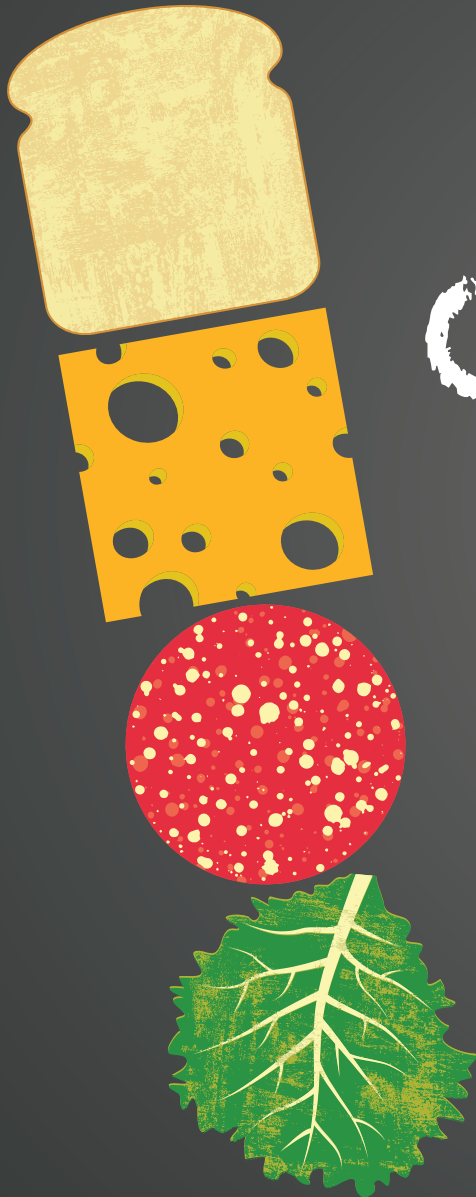
GRILLED CHICKEN CAESAR

Grilled chicken, seasoned croutons and shaved parmesan cheese on romaine lettuce
Served with classic Caesar dressing

GARDEN VEGETABLE QUINOA SALAD (V)

Broccoli, cauliflower, cucumber, radish, tomato, carrots, peas, red onion, sunflower seeds and red quinoa or mixed greens
Served with lemon zest vinaigrette

Create
Your
Own



BUILD YOUR OWN BUFFETS \$14.50

All prices are per person unless otherwise noted. Available for 20 guests or more.

DELI BUFFET

Choice of Three:

Hardwood smoked ham	Roast beef
Oven roasted turkey breast	Capicola
Genoa salami	Pastrami
Tuna salad	Egg salad
Chicken salad	

Choice of Two Salads:

Italian pasta salad	Grilled vegetables
Green bean salad	Tossed green salad
Black bean and corn salad	Fresh fruit bowl
Tangy cole slaw	Macaroni salad
Old fashioned potato salad	Greek salad
Kale apple slaw	Italian salad

Cheese Tray of:

Swiss, cheddar & provolone

Garnish Tray of:

Lettuce, tomato, pickles, green & black olives, mustard and mayo

Assorted Potato Chips

Fresh Baked Breads & Rolls

SALAD BUFFET

Baby spinach and mixed greens

Choice of Two:

Tuna salad	Chicken salad
Hardwood smoked ham	Oven roasted turkey breast
Grilled chicken	Hard boiled eggs

Assorted Toppings:

Sliced mushrooms	Tomato wedges
Broccoli florets	Red & green bell peppers
Chopped bacon	Croutons
Julienne cheddar	Julienne Swiss
Sunflower seeds	Cucumbers

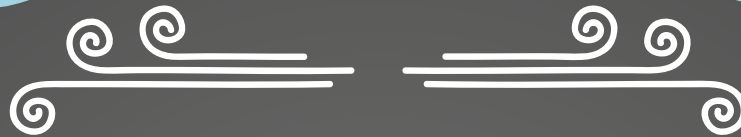
Choice of Two Dressings:

Ranch	Blue cheese
Roasted red pepper	Lemon zest vinaigrette
Balsamic basil dressing	Creamy Italian
Raspberry vinaigrette	Honey dijon
Greek	French

Fresh Baked Rolls

ADD AN ADDITIONAL SALAD TO YOUR BUFFET. \$4.00 PER PERSON

THE BEST HOUR OF THE DAY



BREAK
TIME

TIME TO TAKE A BREAK

PLATTERS & SNACKS

Small Tray Serves 10 – 15 | Large Tray Serves 20 – 25

CHEESE DISPLAY (V)

Assortment of domestic and imported cheeses served with dried fruits and crackers

Small.....\$90.00

Large.....\$110.00

GARDEN VEGETABLE CRUDITÉ (VV, G)

Served with ranch dip

Small.....\$60.00

Large.....\$80.00

HOMEMADE PITA CHIPS AND DIP (V)

Choose from french onion, creamy spinach, Chipotle ranch or roasted garlic hummus

Small.....\$75.00

Large.....\$110.00

SALSA BAR (VV, G)

Corn tortilla chips served with pico de gallo, black bean salsa and salsa verde

Small.....\$65.00

Large.....\$95.00

Add guacamole \$4.50 per person

GRILLED VEGETABLE DISPLAY (VV)

Asparagus, red peppers, yellow squash, zucchini, portabella mushrooms and grilled artichoke hearts then finished with a balsamic drizzle

Small.....\$80.00

Large.....\$120.00

MEAT & CHEESE PLATTER

Pastrami, pepperoni, Genoa salami, cheddar and pepper jack cheeses

Served with assorted gourmet crackers

Garnished with assorted pickles and peppers

Small.....\$85.00

Large.....\$135.00

BRUSCHETTA BAR (V)

Diced tomatoes, fresh basil and garlic with olive oil and balsamic vinegar

Served with toasted parmesan crostini

Small.....\$70.00

Large.....\$105.00

HOT SPINACH & ARTICHOKE DIP (V)

Creamy spinach and artichoke baked golden brown and served with focaccia cracker bread

Half pan (serves 10 – 15)\$75.00

Full Pan (serves 20 – 25)\$125.00

SLICED FRESH FRUIT TRAY (VV)

Melons and pineapples garnished with red and green grapes and strawberries

Small.....\$60.00

Large.....\$110.00

FRUIT KABOBS WITH YOGURT DIP (V, G)

\$3.50/each

Select strawberry yogurt dip or honey yogurt dip. (Minimum 15)

ASSORTED FRESHLY BAKED COOKIES

\$3.25 each

Lemon blueberry, Salted caramel crunch and Chocolate chunk pretzel

ASSORTED DESSERT BAR PLATTER

\$4.50 each

CHOCOLATE BROWNIE PLATTER

\$4.50 each

ASSORTED SNACKS

INDIVIDUAL BAGS.....\$3.50 per person

Trail Mix

Popcorn

Granola/Protein Bars

Pretzels

Mini Rice Krispie Treats

Gold Fish Crackers

Garden of Eatin' Snack Mix

Chips Ahoy Mini Cookies

Cracker Jacks

Full Size Candy Bars

BY THE BOWL\$40.00

(Serves 10 – 15)

Chocolate Covered Peanuts

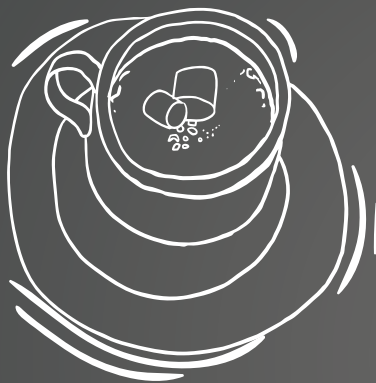
Yogurt Covered Raisins

Yogurt Covered Pretzels

M & M Candies

Mini Assorted Candy Bars (2 per person)

LET'S
GRAB
A LUNCH



HOT MENU

All selections are served with Chef's Choice of Seasonal Vegetables and Freshly Baked Butter Knot dinner rolls.
All prices are per guest. 20 guest minimum unless otherwise noted.

CHICKEN BRUSCHETTA \$14.50

Lightly breaded chicken breast topped with tri-colored tomato bruschetta, basil and mozzarella cheese
Served with rice pilaf

CHICKEN PARMESAN \$14.50

Hand breaded chicken breast topped with our tangy homemade marinara sauce and mozzarella and parmesan cheese
Served with penne pasta

LEMON THYME CHICKEN \$14.50

Fresh grilled chicken breast
Served with a lemon garlic marinade with sauteed artichokes and mushrooms
Served with orzo pilaf

HERB ROASTED CHICKEN \$14.50

Oven roasted quartered chicken with fresh herbs, lemon and rosemary au-jus
Served with rice pilaf

GREEK CHICKEN \$14.50

Roasted chicken breast marinated in olive oil, oregano and fresh lemon juice
Served with Greek potatoes

BONE-IN FRIED CHICKEN \$14.50

Our signature golden, crispy, bone-in fried chicken
Served with tangy coleslaw

SUN DRIED TOMATO CHICKEN \$14.50

Sautéed chicken breast topped with pesto and sun dried tomato cream sauce
Served over linguini noodles

CAJUN CHICKEN ALFREDO \$14.50

With grape tomatoes, mushrooms, onions and peppers
Served over linguini noodles

CHICKEN AND BROCCOLI STIR FRY \$14.50

Carrots, onion, mushrooms, water chestnuts and green peppers
Served with white rice

CHICKEN AND PENNE NOODLES \$14.50

Roasted chicken breast, grape tomatoes, fresh basil and vodka cream sauce

BONELESS CHICKEN CACCIATORE \$15.00

Lightly breaded chicken breast covered with green pepper, onion, diced tomatoes, mushrooms, oregano, basil and parmesan cheese

SWEDISH MEATBALLS \$15.50

Beef meatballs smothered with savory gravy
Served over white rice

MIDWEST MEATLOAF \$15.50

Fresh ground beef with our special blend of herbs and spices and topped with tangy BBQ glaze
Served with roasted garlic mashed potatoes

CHICKEN FLORENTINE \$16.50

Oven roasted chicken breast stuffed with spinach, mushrooms, parmesan and mozzarella cheese served in a garlic cream sauce
Served with roasted Yukon gold potatoes

BALSAMIC SKIRT STEAK \$16.50

Tender skirt steak marinated in extra virgin olive oil and balsamic vinegar
Served with roasted Yukon gold potatoes

GLAZED SALMON \$17.50

Honey and soy marinated salmon grilled with sweet sesame ginger lime sauce
Served with soba noodle salad

LEMON HERB SALMON \$17.50

Served with mushroom risotto

SEARED HERB SALMON \$17.50

With mango salsa
Served with warm black bean and corn salad

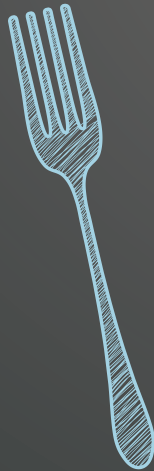
BEEF TENDERLOIN BROCHETTES \$23.50

2 per person
Marinated beef tenderloin brochettes skewered with mushrooms, red and green peppers and onions
Served with roasted garlic mashed potatoes

EVERYDAY
BUSINESS

Lunch

FAST AND TASTY



**SANDWICHES
SALADS
HOT FOOD
SNACKS & DESSERTS**



HOT MENU

All selections are served with Chef's Choice Seasonal Vegetables and Freshly Baked Butter Knot dinner rolls.
All prices are per guest. 20 guest minimum unless otherwise noted.

VEGETARIAN OPTIONS

PORTOBELLO MUSHROOM STACK (VV, G) \$15.50

Grilled portobello mushrooms stacked with fresh spinach, tomato, yellow squash, roasted bell pepper, zucchini and drizzled with balsamic syrup
Served on a bed of roasted red pepper couscous

STUFFED PEPPERS (V, G) \$15.50

Sautéed asparagus, tomato, zucchini, peppers, onions, parmesan cheese and red quinoa stuffed in red and green peppers with lemon herb vinaigrette
Served with roasted potatoes

PORTOBELLO BRUSCHETTA (V, G) \$15.50

Grilled portobello mushrooms sliced and topped with tri-colored tomato bruschetta, basil and mozzarella cheese

STUFFED PORTOBELLO MUSHROOMS (V, G) \$16.50

Grilled portobello mushrooms stuffed with spinach, tomato, goat cheese and panko bread crumbs, drizzled with roasted red pepper coulis
Served with saffron risotto

BALSAMIC GRILLED VEGETABLES (V, G) \$15.50

Marinated red, yellow and green peppers, asparagus, zucchini, yellow squash, red onions, tomato, and portobello mushrooms
Served on a bed of saffron risotto

BUILD YOUR OWN PASTA BAR

\$15.50

(Minimum 20 guests)

Choice of Two Pastas and Two Sauces:

- Angel hair, penne, rotini or rigatoni
- Alfredo, tomato basil, olive oil & roasted garlic or pesto cream sauce

Select Two:

Select Italian sausage, meatballs, grilled chicken or grilled vegetables

Includes garlic bread sticks and parmesan cheese

ROASTED VEGETABLE LASAGNA (V) \$15.50

Layered with herb roasted vegetables, marinara sauce and ricotta and mozzarella cheese
Garlic bread sticks and parmesan cheese

EGGPLANT NAPOLEON (V, G) \$15.50

Grilled eggplant layered with sautéed spinach, grilled tomatoes, mozzarella cheese and marinara sauce
Garlic bread sticks and parmesan cheese

CLASSIC MEAT LASAGNA \$16.50

Fresh lasagna noodles layered with ricotta, mozzarella and parmesan cheeses, freshly ground sautéed beef and our homemade marinara sauce
Garlic bread sticks and parmesan cheese



soups



sides



salads

SOUPS, SALADS & SIDES \$4.00 per person

Add an additional side or soup to your luncheon. All prices are per guest. 20 guest minimum. Some selections may require advance notice.

RICE PILAF (VV)

ROASTED FINGERLING POTATOES (VV)

SEASONED ROASTED RED POTATOES (VV)

GARLIC MASHED POTATOES (V)

AU GRATIN POTATOES (V)

ROASTED CORN, BLACK BEAN AND TOMATO (VV)

GRILLED ASPARAGUS (VV)

STEAK HOUSE BROCCOLI (VV)

LEMON SPINACH (VV)

BUTTERY GARLIC GREEN BEANS (V)

GLAZED BABY CARROTS (VV)

KALE CAESAR (V)

Baby kale and romaine mix with herb garlic croutons, parmesan crisps and classic Caesar dressing

ITALIAN SALAD (V, G)

Romaine hearts, red onions, tomatoes, red peppers, black olives, provolone cheese, parmesan cheese, artichoke hearts and balsamic dressing

SPICY SANTA FE SALAD (V, G)

Classic lettuce mix, cheddar cheese, avocados, black beans, roasted red pepper, roasted corn, red onions, tomatoes, fried tortilla strips, black olives and roasted red pepper dressing

TOMATO AND MOZZARELLA SALAD (G)

Tri-colored tomatoes, basil, fresh mozzarella cheese, red onion and kale tossed in balsamic basil dressing

QUINOA SALAD (V)

Mixed greens, cilantro, Kalamata olives, roasted corn, shredded carrots, chow mein noodles, red onions, tomatoes and roasted red pepper dressing

HOUSE SALAD (V, G)

Mixed greens, cucumber, tomato, red onions, carrots and shredded parmesan cheese
Choice of two dressings

CAESAR SALAD (V)

Romaine, parmesan cheese, seasoned croutons and classic Caesar dressing

WALNUT APPLE SALAD (V, G)

Mixed greens, apple slices, candied walnuts, strawberries, crumbled blue cheese and raspberry vinaigrette

SPINACH SALAD (V, G)

Baby spinach, caramelized walnuts, strawberries, grapes, feta cheese and raspberry vinaigrette

SOUP \$5.50/person

Available only by the gallon.

Serves 15 – 8 oz. bowls

CREAMY TOMATO BASIL SOUP (V)

SOUTHWESTERN BLACK BEAN (V)

HOMEMADE BEEF CHILI

VEGETARIAN CHILI (VV)

CHICKEN NOODLE



CASUAL HOT

All prices are per person unless otherwise noted. Available for 20 guests or more.

CLASSIC MACARONI AND CHEESE (V) \$12.50

Topped with buttered bread crumbs
Served with house garden salad

GRILLED CHEESE (V) \$13.50

Swiss cheese, cheddar cheese, tomato, avocado and Chipotle mayo on thick cut home style white bread
Served with Italian pasta salad

GRILLED CHEESE BLT \$14.50

Bacon, arugula, tomato, Swiss cheese, cheddar cheese and avocado mayo on thick cut home style white bread
Served with tangy coleslaw

BAKED POTATO BAR \$14.50

Idaho baked potatoes served with whipped butter, cheddar cheese, chives, sour cream, bacon bits, broccoli and green onions
Add beef or vegetarian chili for \$4.00 per person

GRILLED CHICKEN MELT \$14.50

Grilled balsamic chicken breast, sun-dried tomato mayo, roasted red peppers, basil, tomato and mozzarella cheese on toasted ciabatta bread
Served with Italian salad

PULLED BBQ CHICKEN SANDWICH \$14.50

Topped with both crunchy fried onion curls and a side of tangy coleslaw
Served with homestyle potato salad

QUESADILLAS (G) \$15.50

Corn tortillas filled with:

- Grilled chicken, peppers and cheddar cheese
- Grilled sirloin, black bean and avocado
- Grilled veggie (V)

Served with sour cream, refried beans and Spanish rice (V)

AMERICAN STYLE BEEF TACOS \$15.50

Taco seasoned ground beef, served with crispy corn and soft shell flour tortillas
Includes cheddar cheese, lettuce, sour cream, tomatoes, onions, black olives, jalapeños, salsa and tortilla chips
Served with Spanish rice and refried beans
Add guacamole for \$3.50/person

BBQ CHICKEN & BLUE CHEESE MACARONI AND CHEESE \$15.50

Served with a house garden salad

TURKEY BURGERS \$15.50

Southwestern style turkey burgers with lettuce, tomato, provolone cheese and pesto aioli on a toasted kaiser roll
Served with Italian salad

PREMIER FAJITAS \$16.50

Char-grilled chicken breast and skirt steak with peppers and onions, flour tortillas, shredded lettuce, chopped tomatoes, sour cream and shredded cheddar cheese
Served with Spanish rice, refried beans, tortilla chips and salsa
Add guacamole for \$3.50/person

STREET TACO BAR \$17.50

Marinated and grilled strips of tender beef served with cilantro, lime wedges, diced onions, warm corn tortillas and tomato salsa
Served with Spanish rice and refried beans
Add guacamole for \$3.50/person

ADD A SLICED FRUIT PLATTER OR A DESSERT TRAY FOR \$3.95 PER GUEST



RECEPTIONS

RECEPTIONS

72 hours notice is required for all hors d'oeuvres

Event Minimum delivery before 1:00 p.m. – \$350 | Event Minimum delivery between 1:00 – 4:00 p.m. – \$650 | Event Minimum after 4:00 p.m. – please call and ask

HOT ITEMS SOLD BY THE EACH. MINIMUM OF 24 PER SELECTION.

COCONUT CHICKEN SATAY \$2.50

With mango chili dipping sauce

CHICKEN SATAY SKEWERS (G) \$2.50

With peanut dipping sauce

CANDIED BACON LOLLIPOPS (G) \$2.50

JALAPENO POPPERS \$3.00

With spicy jam

SPANAKOPITA \$3.00

Spinach and feta wrapped in phyllo pastry

MUSHROOM FRITTERS \$3.25

With spicy roumalade

ASSORTED MINI QUICHE (G) \$3.50

Mini quiche made from fresh eggs, cheese, vegetables, bacon, sausage and herbs

CHICKEN WINGS (G) \$3.50

Select two

Tangy barbecue

Orange glazed

Teriyaki

Classic buffalo

Honey mustard

Maple bacon

ROSCIUTTO WRAPPED CHICKEN SKEWERS (G) \$3.50

With balsamic glaze

BOURBON BEEF SKEWERS \$4.00

VEGGIE QUESADILLAS (V) \$4.00

With tomato salsa

MEAT BALL BAR \$4.00

Select two

Italian meat balls & marinara

Veggie

Smoky BBQ

Sweet & sour sauce

Teriyaki

Swedish

STUFFED MUSHROOMS \$4.50

Italian Sausage, Crab or Spinach

SOUTHWESTERN TURKEY BURGER SLIDERS \$4.50

VEGETABLE EGG ROLL (V) \$4.50

With sweet red chili sauce

MINI CRAB CAKES \$5.00

With tomato aioli

BUFFALO SHRIMP \$5.00

BACON WRAPPED SCALLOPS (G) \$5.00

BBQ BACON WRAPPED SHRIMP (G) \$5.00



RECEPTIONS

RECEPTIONS

72 hours notice is required for all hors d'oeuvres

Event Minimum delivery before 1:00 p.m. – \$350 | Event Minimum delivery between 1:00 – 4:00 p.m. – \$650 | Event Minimum after 4:00 p.m. – please call and ask

COLD ITEMS SOLD BY THE EACH. MINIMUM OF 24 PER SELECTION.

SMOKED TURKEY WRAPPED ASPARAGUS

\$2.50

TERIYAKI VEGETABLES SKEWERS (VV) \$3.50

Peppers, mushrooms, pineapple and portobello mushroom

BRUSHETTA PUFF PASTRY (V) \$3.50

Topped with tomato salsa, asiago and mozzarella cheese

STUFFED CHERRY TOMATOES (V) \$3.50

With herb cream cheese

PROSCIUTTO WRAPPED MELON \$3.50

CAPRESE SKEWER (V) \$3.50

Cherry tomato, fresh mozzarella and basil

SMOKED SALMON PINWHEELS \$3.50

ROAST BEEF PINWHEELS \$3.50

TURKEY PINWHEELS \$3.00

VEGGIE PINWHEELS (V) \$2.50

PORK TENDERLOIN CRUSTINI (V) \$4.00

With apple chutney

ANTIPASTO SKEWER \$4.50

Grape tomatoes, artichoke hearts, fresh mozzarella, Kalamata olives and Genoa salami

DEVEILED EGGS

Classic..... \$3.00

Sweet & smoky bacon..... \$3.25

STUFFED RED SKIN POTATOES \$3.50

DESSERTS

CINNAMON AND SUGAR CHURROS \$2.00

With chocolate and raspberry dipping sauce

ASSORTED MINI CUPCAKES \$4.00

BAILEYS IRISH CREAM BREAD PUDDING

\$5.50 per person

With apples and cinnamon and topped with Baileys Irish Cream caramel sauce

APPLE COBBLER \$5.50

PEACH COBBLER \$5.50

MIXED BERRY COBBLER \$5.50

RECEPTION DISPLAYS

Serves Approximately 25 People

BRIE EN CROUTE \$120.00

Brie cheese in puff pastry with walnuts, raisins and brown sugar
Served with crostini

HUMMUS AND PITA \$125.00

Roasted garlic and chive hummus
Served with cucumber spears, red and yellow pepper strips, carrot sticks, zucchini strips and pita triangles

PETITE SANDWICHES \$150.00

60 assorted mini sandwiches

- Turkey with provolone cheese and cranberry mayo
- Hardwood smoked ham & Swiss cheese
- Roast beef & cheddar cheese
- Grilled vegetable

Served on mini brioche with side of pickle spears

MINI CHICAGO DOG BAR \$175.00

Vienna all beef hot dog, tomatoes, pickle spears, celery salt, yellow mustard, sport peppers, neon relish and diced onions
Served with poppy seed buns



*I am ready
to order...
312.909.1283*

ORDERING GUIDELINES

Catering orders may be placed during the business hours of 8 a.m. – 4 p.m., Monday thru Friday. We accept orders for next day delivery until 1:00 p.m. Some items may require 48 hour notice. Please refer to minimums noted in the menu. You will receive a confirmation by e-mail for every order. If you do not receive a confirmation please call our office before your event.

MINIMUMS

- ▶ The minimum order for delivery before 1:00 p.m. is \$350 (not including tax or delivery)
- ▶ The minimum order for delivery between 1:00 p.m. and 4:00 p.m. is \$650 (not including tax or delivery)
- ▶ For events after 4:00 p.m. please call and inquire with one of our catering specialists

PAYMENT

Payment may be made by cash or company check. American Express, Visa, Master Card or Discover Card. House Account inquiries are welcome.



...or place your order online at
sales@premiercorporatecateringchicago.com

OUR POLICIES

TAXES

Local sales tax is applied to all orders. Tax exempt organizations must provide certification.

DEPOSITS

Any event in excess of \$1,000 will require a 50% deposit following order confirmation. The balance is due on the day of the event.

CANCELLATION POLICY

48 hour notice cancellation is required to avoid charges. 72 hour notice cancellation is required for orders over \$1,000 to avoid charges. Same day cancellations will be charged full price.

STAFFING AND EQUIPMENT / LINEN RENTAL

Professionally attired chefs, kitchen staff, event supervisors and servers are available at a rate of \$30.00/hour per person. A wide range of equipment and linens are available for rental. Please call for availability and prices.

Charges for lost or unreturned catering equipment will apply.

DELIVERY & PICK-UP FEES

We deliver between the hours of 6:00 a.m. and 6:00 p.m. Monday through Friday.

A delivery fee is added to each order. Our staff will deliver and set-up all orders. A pick-up fee for catering equipment (i.e. linen, chafers, coffee pots) will be added when applicable.

Delivery Fees are based on the delivery time as follows:

6:00 a.m. – 1:00 p.m. \$30.00

1:00 p.m. – 4:00 p.m. \$75.00

After 4:00 p.m. Please call

PRESENTATION SERVICES

All orders include disposable napkins, plates, cutlery, serving utensils and descriptive menu cards for display.

Our corporate catering service does not include clean up, since all items are disposable.

Permanent ware presentations are available for an additional fee.

If you are ordering a hot buffet and would like warming chafers for your food – we have disposable chafers available for purchase as well as permanent ware available for rental.

GRATUITIES

Gratuities are not included and are left to your discretion. They are appreciated by our delivery staff.

ALLERGIES/ SPECIAL DIETARY NEEDS

Our menu may contain ingredients that guests may be allergic to. Please advise us in advance if you or your guests have any food allergies. We will work with you to reduce the known allergy causing ingredients. However, we cannot guarantee that all the food we prepare will be free from allergy causing ingredients. We will not be liable for any illness, including fatality, to persons which results from an allergic reaction to any of the food we provided.

If you have any health issues, allergies or dietary restrictions with your event please contact Customer Service and we will do our best to accommodate your needs.

Our menus are intended to serve as guides. If there is something you would like that you don't see, PLEASE ASK!

Menus are deemed correct at the time of publication. Packages and pricing are subject to changes per market conditions.

Menus will be updated on our website at premiercorporatecateringchicago.com.

customer
friendly
support
innovative
positive
precise
timely

CONTRACT DINING

FEED THE BODY, FEED THE MIND

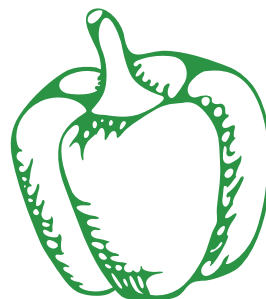
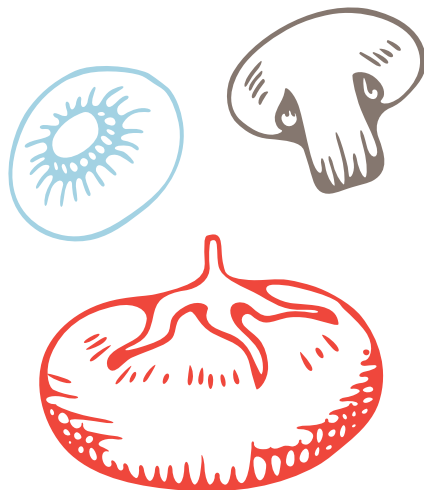
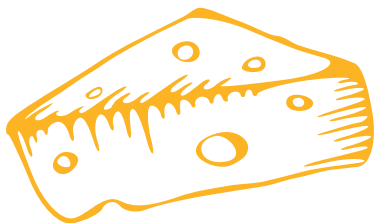
From ethnic dishes, executive dining, catering and special events, Premier Corporate Catering supports the corporate dining marketplace with customized programs designed to keep your employees productive and satisfied – not to mention healthy. Premier matches innovative program development, cutting-edge concepts and contemporary menu design with cooperative partnership opportunities.

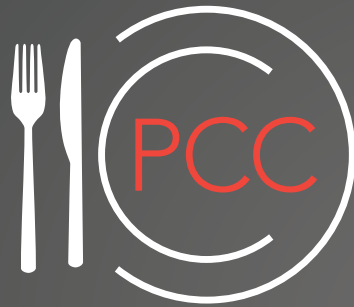
Today's workplace is filled with diversity – and the menu should be no different. Premier is at the forefront with quick service, dining trends, innovations and breakthroughs in menu design.

Premier offers a healthful menu that appeals to all diners – omnivores, vegans, vegetarians, those with allergies and those looking to avoid gluten. We are committed to accommodating all of your employees' eating habits and creating a healthy environment for optimal productivity and consistent energy levels.

A good corporate dining program starts with providing a safe and sanitary environment for both your culinary team and your dining guests. At Premier our goal is to provide your organization with a food safety program that exceeds the inspection regulations of the health department. Our corporate food safety practices are maintained at the absolute highest level in the industry.

Premier's corporate dining programs are customized to meet the unique culinary needs, corporate culture and business requirements of each client. We work closely with you to develop dining programs that will not only provide your employees with the high quality food and first-class amenities that they deserve, but also a cost-conservative dining solution that you can be proud of.





PREMIER CORPORATE CATERING

CHICAGO

WHERE THE CITY EATS

premiercorporatecateringchicago.com

P: 312.909.1283